

Creamy Spinach-Mushroom Skillet Enchiladas

Yield: 4 servings

mins.

40

2 tsps olive oil
1 tsp minced garlic
 $\frac{1}{2}$ tsp chili powder
 $\frac{1}{2}$ tsp ground cumin
8 oz. pkg pre-sliced mushrooms
6 oz. pkg fresh baby spinach
 $\frac{1}{4}$ tsp salt
2 tsps light cream cheese
with
onions and chives
16 oz. Green salsa, divided
8 (6 inch) corn tortillas
 $\frac{1}{3}$ cup shredded monterey jack
cheese

$\frac{1}{4}$ cup light sour cream

1. Preheat broiler.

2. Heat olive oil in a large skillet over medium-high heat. Add the garlic, chili powder, cumin, and mushrooms; saute 5 minutes. Add spinach and salt; cook for 1 minute or until spinach wilts, stirring frequently. Drain; return mushroom mixture to pan. Add cream cheese, cook 2 minutes or until cream cheese melts, stirring frequently. Place the mushroom mixture in a bowl; set aside.

3. Heat 1 cup salsa in a saucepan over low heat. Dredge both sides of each corn tortilla in warm salsa using tongs, and stack the tortillas on a plate. Spoon 1 heaping tablespoon of mushroom mixture into center of each tortilla; fold in half, and arrange in skillet, overlapping slightly. Top with remaining salsa, and sprinkle with cheese. Wrap handle of skillet with foil, and broil

enchiladas for 4 minutes or until the cheese melts. Top with sour cream.

